



Herdade dos Grous White 2013

VITICULTURE

Climate	'Continental-mediterranean', characterized by a low-rainfall, semi-arid growing season and high daytime temperatures. Good summer and pre-harvest thermal amplitude.
Soil characteristics	Magnesian sedimentary loam soils, ranging from sandy-loam to clay-loam with marked horizons. Many areas comprise soils with laminar clay-schist-like characteristics. Whilst very low in organic matter, the acidic, or slightly acid soils have average fertility and a high water retention capacity.
Vineyard Area	12 hectares
Grape Varieties	Antão Vaz (50%); Arinto (30%) and Roupeiro (20%)
Relief and Row orientation	Lightly undulating, predominantly WSW – ENE rows.
Planting Density	2.5m x 1.3m
Vine Training	Bi-lateral cordon
Irrigation	Irrigated as per stringently controlled requirements and in accordance with quality parameters.

Cultural practices are strictly adapted to each variety and plot, with the aim of producing of the best quality fruit. Each plant is individually inspected to ensure that production does not exceed a specified limit per plant. At harvest time, the crop is carefully selected and transported in small 25Kg. trays to the winery.

WINEMAKING

Process	Grapes are hand-selected on a purpose-built selection table; The fruit is instantly cooled to 10°C on arrival at the winery; Musts are 'cold-settle' for up to 2 days prior to fermentation; Innoculation with selected yeasts; Fermentation in steel vats at 14°C for 3 weeks.	
Analyses	Alcohol 13,0% Vol. Total Acidity 4,5 g/l	Volatile Acidity 0,37 g/l pH 3,33
Tasting Notes	Gold green colour. Intense tropical fruit aroma. The palate is rich in fruit, fine, elegant and well balanced acidity. To accompany with rich fish dishes and seafood. Should be served between 8 to 10°C.	



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